



≡ WOOLLAHRA HOTEL ≡

MENU

FOOD

AVAILABLE 12PM-9PM

BETEL LEAF 12
spanner crab, chilli, peanuts, granny smith apple, salmon roe (gf)

VEGETABLE SPRING ROLLS 16
sweet chilli sauce (v)

CHICKEN SATAY SKEWERS 16
peanut dipping sauce (gf)

SALT AND PEPPER SQUID 19
nuoc chaum (gf)

HIRAMASA KING FISH SASHIMI 19
Nam jim, coriander, coconut cream (gf)

KING PRAWN ROLLS 19
lettuce, fried shallots, horseradish mayo

CHICKEN KARAAGE 19
panko crumb, kewpie mayo

FRIES 10
sambal mayo, chilli salt (gf)

ADDITIONAL LUNCH ITEMS AVAILABLE 12PM-5PM

CHICKEN BURGER 22
marinated deep-fried chicken thigh, chilli mayo, lettuce, pickled carrot & daikon, fries

BEEF BURGER 22
grilled beef, chilli mayo, lettuce, cheese, tomato, Sichuan – style pickled cucumber, fries

OCEAN TROUT SALAD 23
red cabbage, cucumber, bean sprouts, Asian herbs, mirin dressing (v & ve options available)

POACHED CHICKEN SALAD 22
snow peas, green beans, bean sprouts, eshallots, Asian herbs, chilli & coconut – lime dressing

250GM SIRLOIN MBS6+ 44
spinach salad, Asian pesto, fries

SPARKLING

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| TYRRELL'S 'MOORES CREEK' BRUT, Hunter Valley, NSW | 8/38 |
| AMANTI PROSECCO, Friuli, ITA | 11/55 |
| SUPERNATURAL, Pet Nat, Cradle Coast, TAS (o)(b)(n) | 60 |

CHAMPAGNE

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| PHILIPPE GONET CHAMPAGNE, Blanc de Blancs, Mesnil-sur-Oger, FRA | 375ml 60/750ml 115 |
| VEUVE CLICQUOT BRUT NV, Epernay, FRA | 25/130 |
| BOLLINGER, Special Cuvée, Ay, FRA | 170 |

WHITE

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| RIESLING, Chaffey Brothers, Eden Valley, SA (o) | 12/58 |
| SAUVIGNON BLANC, Beside Broke Road, Margaret River, WA | 9/43 |
| SAUVIGNON BLANC, Mt Difficulty, Bannockburn, Otago, NZ | 70 |
| SANCERRE, Domaine Delaporte, FRA | 22/105 |
| PINOT GRIGIO, Artigiano, Venezie, ITA | 10/48 |
| PINOT GRIGIO, Tiefenbrunner, Alto Adige, ITA | 68 |
| GEWURTZTRAMINER, Willm Reserve, Alsace, FRA | 75 |
| ORANGE, Blind Corner, Quindalup, WA (o)(b)(n) | 57 |
| CHARDONNAY, Tyrrell's, Hunter Valley, NSW | 11/53 |
| CHARDONNAY, Shadowfax, Macedon, VIC | 75 |
| PETIT CHABLIS, Closierie des Alisiers, Chablis, FRA | 20/95 |

ROSÉ

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| CHATEAU ROQUEFEUILLE 'AMALIA', Cotes de Provence, FRA | 10/48 |
| BY OTT, Cotes de Provence, FRA | 80 |

RED

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| PINOT NOIR, Liv Zak, Yarra Valley, SA | 12/58 |
| PINOT NOIR, Clyde Park Locale, Geelong, VIC | 75 |
| PINOT NOIR, Faiveley, Burgundy, FRA | 95 |
| GRENACHE, Langmeil, Barossa, SA | 12/58 |
| COTES DU RHONE, Domaine Charvin, FRA | 20/95 |
| MALBEC, Clos de la Coutale, Cahors, FRA | 17/80 |
| CABERNET SAUVIGNON, Beside Broke Road, Margaret River, WA | 9/43 |
| SHIRAZ, Tyrrell's, Hunter Valley, NSW | 10/48 |
| SHIRAZ, Yangarra, McLaren Vale, SA (o)(b)(pf) | 60 |
| SHIRAZ, Magpie Estate 'The Sack', Barossa, SA | 75 |

GARAFES

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| PALOMA SPRITZ Espolon Blanco Tequila, Cointreau, Grapefruit & fresh blood orange | 36 |
| PIMM'S No.1 CUP Pimm's No.1, fresh cucumber, strawberry, mint & ginger ale | 30 |
| GORDON'S PINK SPRITZ Gordon's pink gin, Tyrrell's Brut, lemonade & fresh raspberries | 32 |

FOR MORE OPTIONS, PLEASE ASK STAFF TO SEE THE BISTRO MONCUR WINE LIST.
ALL CREDIT CARD PAYMENTS INCUR A 1.6% SURCHARGE

COCKTAILS

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| Woollahra Sling | 19 |
| Tanqueray, Cherry Heering, Dom Benedictine, Cointreau, Grenadine, bitters with fresh house pineapple & lime, served long | |
| Moncur Negroni | 24 |
| Our unique recipe. Made in collaboration with the team at Four Pillars Gin. Have it to share in the iconic 500ml bottle | |
| Moncur Summer Negroni | 24 |
| Our famous Moncur recipe adapted for the Summer. Have it to share in the iconic 500ml bottle | |
| Between the Sheets | 20 |
| Pampero Blanco Rum, Francois VS, Grand Marnier & fresh lemon juice | |
| French 75 | 22 |
| Tanqueray, fresh lemon juice with chilled prosecco | |
| Aviaton | 20 |
| Aviation gin, Maraschino, Crème de Violettes & fresh lemon juice | |
| Mint Julep | 20 |
| Bulleit Bourbon, fresh mint, sugar & bitters | |
| Vodka Gimlet | 22 |
| Ciroc vodka & our house-made lime cordial | |
| Death in the Afternoon | 25 |
| Pernod Absinthe & Chambord with chilled sparkling | |
| Summer Martini | 24 |
| Tanqueray 10, St Germain Elderflower & grapefruit twist | |
| B&B Sour | 22 |
| Francois VS Cognac, Dom Benedictine, fresh lemon & egg white | |
| Tiramisu Martini | 20 |
| Ketel One, Kahlua, fresh espresso & dulce de leche | |

CLASSIC COCKTAILS ARE AVAILABLE ON REQUEST